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REPORT

CD NO.

COUNTRY Czechoslovakia

DATE DISTR. 13 February 1953

SUBJECT Research for the Ministry of Food Industry

NO. OF PAGES 2

25X1

DATE OF INFO.

NO. OF ENCLS.
(LISTED BELOW)

PLACE
ACQUIRED

SUPPLEMENT TO
REPORT NO.

25X1

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THIS IS UNEVALUATED INFORMATION

25X1 1. [redacted] equipment
was not unusual, the plastic molds (dies) and laboratory hydraulic press being
25X1 the only items of interest. [redacted]
25X1 [redacted] the Ministry of Food Industry [redacted] was located at that time in Prague II
Krakovska ulice; [redacted]

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2. The following jobs were undertaken [] for the Ministry during the period April 1948 to October 1949:

- Salvaging of feathers discarded by the poultry industry.
- Utilization of poultry entrails.
- Study of conditions required for the artificial hatching of poultry eggs.
- Preparation of automatic poultry feeders.
- Testing edibility of egg protein from broken eggs.

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3. The work on salvaging of feathers discarded by the poultry industry was requested by the Ministry as a part of its effort to keep employees of the industry employed throughout the year. The Ministry apparently believed that the waste feathers could be collected and use made of them to keep employees busy during the normal four months of slack operations experienced yearly by the industry. My efforts to salvage chicken-feathers led to the introduction of a machine for plucking the feathers and to the setting up of five to ten stations for the cleaning and quality classification of the feather yields so obtained.

4. The problem of utilization of poultry entrails consisted in the finding of a use for these intestines of chickens usually discarded.

25X1 [redacted]
 25X1 [redacted] chicken slaughterhouses were scattered all over
 25X1 the country, [redacted] the yield of entrails at each slaughterhouse was too
 25X1 small, and [redacted] transportation was too much of a problem to make the
 25X1 idea practical. [redacted] the entrails so dried were edible, but
 25X1 because of the impractical nature of the idea, the Ministry was
 25X1 forced to abandon it. The entrails were then used as fertilizer.

5. The problem involved in artificial hatching of poultry eggs was to find conditions suitable for optimum yield during incubator hatching of the eggs. [redacted] studies in [redacted] laboratory and at hatcheries in Prague-Louny and Brandys nad Labem. In these hatcheries, chickens, ducks, and geese were hatched. [redacted] the hatcheries required more moisture and carbon dioxide in the air surrounding the eggs. [redacted] water pans and evaporators to increase the moisture content, and carbon dioxide-containing air to raise the percentage of that gas in the atmosphere. Although [redacted] achieved conditions producing 90 percent hatching success, the problem was not considered entirely solved. [redacted] the construction of a hatching machine [redacted] permitted control of moisture and carbon dioxide. A factory, Electro-Praga, National Corporation, has attempted to produce incubators utilizing ideas of foreign lands, such as the USA, for poultry hatching in the CSR.

6. The problem of preparing an automatic feeder for the poultry was re-
 25X1 [redacted] was believed that chickens were not receiving an adequate diet. [redacted] the food supply was good, but [redacted] the chickens did not get enough water. [redacted] introduced cold flowing water through spouts, and the chickens drank more water and ate more food. The chicken feed supplied to the poultry raisers came from a factory in Kolin, near Prague. The food consisted of wheat chaff, wheat bran, peat, cut grass, and ground lime.

25X1 7. [redacted] edibility of proteins from broken eggs was designed
 25X1 to find a method to distinguish between spoiled egg-protein and edible
 25X1 egg-protein obtained from eggs broken during handling by egg hatcheries. [redacted] setting up a test for amino acid content in good and spoiled eggs [redacted] could not be established and the edibility of the egg protein was decided on the basis of taste alone. If the eggs tasted good they were classified as grade I, edible; if they did not taste good, they were classified as grade II, commercial. The edible egg-protein was used by bakers, macaroni-makers, confectioners. The commercial grade was used for paint manufacture, for glue, or similar purposes.

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